

FRUITS DE MER

Jumbo Shrimp Cocktail

6 shrimp / 18

Oysters on the Half Shell

(Ask your server for today's catch)

6 Oysters / 18 12 Oysters / 34

Whole Maine Lobster Salad

1^{1/4} lb. Whole Lobster, Hand-Leafed Lettuce, Mango, Heirloom Teardrop Tomato, Papaya, Avocado and Mango Vinaigrette / 42

Lavender Bistro Seafood Platter

6 Oysters / 6 Jumbo Shrimp / 8oz. Maine Lobster Tail / 64

APPETIZER

Warm Goat Cheese Tart / Caramelized Onions, Oven-Roasted Tomatoes with Mixed Greens & Balsamic Glaze	12
Tapas For Two / Croque Monsieur, Charcuterie, Select Cheeses, Stuffed Dates, Deviled Eggs, Smoked Salmon	22
Maryland Jumbo Lump Crab Cake / Basil Crust, Piquillo Pesto, Confit Tomato Petals finished with Saffron Garlic Aioli	17
Filet of Beef Carpaccio / White Truffle Oil, Petite Salad and shaved Reggiano Parmesan	18
House-Smoked Scottish Salmon / Micro-Greens, Lemon-Chervil Crème Fraîche and Toast Points	16
Crispy Coastal Calamari / Asian Coleslaw, Red Bell Pepper and Sweet Thai Chili Sauce	15
Bacon Wrapped Medjool Dates / Stuffed with Spanish Almonds on a bed of mixed greens with Point Reyes Bleu Cheese dressing	13
Ahi Tuna Poke / Champagne Mango, Avocado, Sambal Chili and Soy Sauce Dressing	17
Charcuterie Plate with Cheese / Saucisson, Chorizo, Prosciutto, Homemade Pate, Select Cheeses Cornichon, Date Marmalade, Apples and Dried Apricot	18
Charcuterie Plate / Saucisson, Chorizo, Prosciutto, Homemade Pate, Onion Marmalade Apples and Dried Apricot	17
Maine Lobster Raviolis / Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque	15

SOUP AND SALAD

Wild Mushroom Soup / Truffle Oil and Chives	11
Oven Roasted Duo of Beet Salad / Petite Salad, Hazelnut Dressing, Applewood Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens	13
Caesar Salad / White Spanish Anchovies, Brioche Croutons and shaved Grana Padano Cheese	13
Wedge Salad / Baby Organic Iceberg Lettuce, Point Reyes Bleu Cheese Dressing, Red and Yellow Grape Tomatoes, Chives, Candied Walnuts, Applewood Smoked Bacon and Crispy Crab Fritters	14
Heirloom Tomato Salad / Buratta Cheese, Sweet Red Onions, Basil Pesto, Olive Tapenade and Roasted Shallot Balsamic Vinaigrette	14
Lavender Seasonal Salad / Pencil Asparagus, Red and Yellow Pear Tomatoes, Pickled Cauliflower, Beets Mushrooms, Shaved Fennel, Green Beans and Herb Vinaigrette	14
Poached Anjou Pear Salad / Mixed greens, Candied Walnuts, Gorgonzola and Aged Balsamic Vinaigrette	14

MAIN COURSE

Steamed PEI Mussels / Shallot and White Wine Broth served with Truffle Fries	29
Steamed Manilla Clams / Shallot and White Wine Broth served with Truffle Fries	32
Mushroom Risotto (Vegan) / Fresh Peas, Mushrooms, Baby Carrots and Cashew Puree	28
Petrale Sole / Jasmine Blend Rice, Sautéed Spinach, Baby Heirloom Carrots, Mashed Purple Carrot Lemon Chive Caper Beurre Blanc	32
Miso Glazed Scottish Salmon / Crème Fraîche Mashed Potatoes, Asparagus, Micro Salad, Fried Seaweed, Mango Salsa and Lemon Caviar	35
Sesame Crusted Seared Rare Ahi Tuna / Coconut Forbidden Rice, Baby Bok Choy, Ginger Ponzu Sauce and Beech Mushrooms	37
Maine Lobster Ravioli / Half Lobster Tail, Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque	39
14oz. Honey Brine Dry-Aged Duroc Pork Chop / Fondant Potatoes, Braised Red Cabbage, Asparagus and Spiced Pineapple Kumquat Chutney	37
Maple Leaf Duck Confit Leg and Seared Duck Breast / Glazed and Charred Brussels Sprouts with Pancetta, Sweet Potatoes and finished with a Dark Cherry Glaze	36
Grilled Bistro 10oz. Prime Flat Iron Steak / Roasted Peppercorn Seasoning, Cabernet Sauce and Truffle French Fries	37
Grilled Center Cut 8oz. Black Angus Fillet / Fondant Potatoes, Haricot Verts, Caramelized Onion with Blue Cheese and finished with a Cabernet Sauce	45
Pistachio-Crusted Australian Rack of Lamb / Fingerling Potatoes Confit, Ratatouille, Creme Fraiche, Pomegranate Demi-Glaze	49
Spanish Paella / Jumbo Shrimp, Sole, Calamari, Mussels, Chorizo, Clams, Chicken with Red Bell Pepper and Fresh Peas served with Saffron Rice	42
Jidori Chicken Breast 10oz./ Parsley Polenta, Wild Mushroom Medley, Mustard Tarragon Sauce with a Fresh Herb Salad	30

Baked 8oz. Lobster Tail with your Entree / 36

Vegetable / 10

Sautéed Wild Mushrooms with Garlic and Parsley
Balsamic-Glazed Charred Brussels Sprouts with Pancetta and Onion
Sautéed Asparagus with Herb Butter
Baby Carrots with Cashew Coulis and Basil Pesto
Braised Red Cabbage with Apples and Caramelized Red Onion

SPECIALS

Tuesdays - Half Price Bottled Wine*

**Does not apply to our Reserve Wine, Champagne and French Wine list and not valid on major holidays.*


Thursdays - 14 oz. Roasted Prime Rib Night/38.00

Sundays - No corkage Fee**

***Except major holidays, 6 bottle limit per party.*

We proudly serve California Dates.



 Many items can be prepared Gluten-free (Please note that our kitchen is not entirely Gluten-free). Please ask your server for details.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Split plate charge / 7

Checks cannot be split on parties of 8 or more.